

B.H.M.C.T. SEM-VII (2010 COURSE) : WINTER - 2017
SUBJECT : FOOD PRODUCTION – VI

Day : Wednesday
Date : 15/11/2017

W-2017-1473

Time : 12.30 PM TO 02.30 PM
Max. Marks : 40

N. B. :

- 1) All questions are **COMPULSORY**.
- 2) Figures to the right indicate **FULL** marks.

Q. 1 Attempt any **TWO**: **(08)**

- a) Explain the following culinary terms
 - i) Kalan
 - ii) Pongal
 - iii) Petha
 - iv) Moilee
- b) List and explain any four milk based desserts.
- c) State and explain any two dry Masalas.

Q. 2 Attempt any **TWO**: **(08)**

- a) State and explain role of any four Indian spices in cooking
- b) Explain the eating habits and cooking beliefs of Muslim/ Jain Community. (Any **ONE**).
- c) Explain the following dishes:
 - i) Rista
 - ii) Seekh Kabab
 - iii) Loochi
 - iv) Solkadhi

Q. 3 With reference to geographical location, historical background, seasonal availability and special equipment and fuel, explain in detail the cuisine of Maharashtra/Kashmir. (Any **ONE**). **(08)**

Q. 4 Attempt any **TWO**: **(08)**

- a) Explain the following culinary terms
 - i) Chenna
 - ii) Zarda
 - iii) Salan
 - iv) Chikki
- b)
 - i) State names of any four proprietary Masalas.
 - ii) Explain – Oondhiyo.
- c) State and explain any four equipments used in South Indian Cuisine.

Q. 5 Plan a festival menu for the state of Rajasthan / Kerala and explain each dish briefly. (Any **ONE**) **(08)**

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